

THE



INDEX

VOL 03-03

A Publication of News and Events

AUGUST, 2003

There is going to be a lot of action in Trappe's future. Our experienced leaders are invaluable, but we also appreciate the benefits of new blood. We encourage all town residents to attend meetings and become involved in the town. There is a lot of work ahead of us and we're striving to accomplish that with as much community involvement as possible.

Trappe Town Commissioners, July Town Meeting



A Blast from the Past ~ What's in a Name? Many believe Trappe took its name from an early tavern called the Partridge Trap. Therefore, the tavern sign pictured here has become the symbol of the town (design by Sue Loweree).

Reprinted from *Trappe The Story of an Old-Fashioned Town*, by Dickson Preston.
The book is available for purchase at the Trappe town office for \$5.00 plus tax.

Trappe Town Council

- A public hearing was held prior to the regular Town meeting for Ordinance 3-2003, which sets out the procedures and authority for entering into any agreements with developers. This act was passed during the regular meeting.
- Maryland requires all local governments to develop a storm water ordinance.. The Council held its workshop in June and the draft has been given to the town attorney for finalizing and should be available for review in August.
- MOSH requirements have caused Mr. Crowell, the Town Water superintendent, to request a review of our use of gas chlorination. D.B.& F, (Town Engineers) have presented their preliminary report and Mr. Crowell, has given his evaluation of that report. The Council held a public workshop on July 28th. Recommendations will be introduced at the August meeting.
- The Council made a number of appointments to town boards. Janice Lester - Parks and Recreation representative to the County. Nancy Dunn, Shirley Outten, and Fred Dallam - Election Commission. Don English - Planning Commission. Janice Lester - Ethics Board. Dolly Taylor alternate Ethics Board. Henry Outten was appointed to the Boca Appeals and Review Boards.
- A public hearing will be held on Aug 6th at 7:15pm, prior to the regular 7:30 pm town meeting. Comment will be taken concerning the amendment to the Town Subdivision regulations requiring open space in all subdivisions. The need for additional I & I work will also be discussed, infiltration of ground water into the Sewer lines is a continuing problem.

Trappe Planning Commission

- The Planning Commission rescheduled its regular meeting to July 30th, due to summer vacations and the Trappe Old Fashion Family Days.
- At the July workshop the Commission finalized a draft recommendation to establish floating zones. These Zones are intended to apply to annexed lands in the development area surrounding the old town. On July 30th the commission will decide if it will forward this draft legislation to the Town Council. Following introduction the Council will be required to hold a formal public hearing if the draft is introduced.
- In addition the Planning Commission is working on three specific zoning districts and a revised list of definitions. This is an ongoing project to carry out the implementation chapter of the Comprehensive plan.

Information from the Town Clerk:

During power outages please keep water usage to necessities, as our equipment must run off of temporary generators - your help is appreciated.

Trappe pottery is on order and will be available for purchase in about six weeks. A special piece will be offered each year featuring a picture of a town church. The first of these will feature Scott's United Methodist Church for 2003 and St. Paul's Episcopal Church for 2004. We will continue with each church for the coming years. Watch for an update next month.

A reminder that since last fall the town office has extended hours: Mon, Tue, Thur & Fri 8 am to 4pm and Wed 8:30 am to 12:30 pm.

TRAPPE HAS A GREAT AND INFORMATIVE WEB SITE - CHECK IT OUT!! www.trappemd.net



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Little Miss & Big Miss 2003

Kimberly Culver is 4 years old and attends Easton Day Care. She is the daughter of Steve and Judann Culver, and has a brother, Benjamin (9), and a Chesapeake puppy named Gable. The Culvers have lived on Beaver Lane for 12½ years. Kimberly enjoys swimming and “Tumble Bunnies” gymnastics. Her favorite food is plums (yummy!). In the Little Miss Contest, Kimberly sang a lively version of “You’re a Grand Old Flag” and advised, “Don’t touch fire.” She also said she loves parades. Kimberly will have plenty of parades in her life for the next year!



Whitney Stratton (age 16) is the daughter of Ed and Kaye Stratton. The Strattons, including Whitney’s brother, Eddie, Jr. (18), live on Greenfield Ave. and have resided in Trappe for 15 years. Whitney is a senior at Easton High School and is a member of the National Honor Society, Student Government, and the Interact Club. She has also played various sports. Whitney plans to study herpetology (a branch of zoology dealing with reptiles and amphibians) in college. She loves children and enjoys babysitting. In the Big Miss contest, Whitney wore a lovely hot pink gown (who would have guessed she decided to enter the contest only three days before?). She responded to a question about child care safety practices and spoke about the importance of community involvement and youth education in fire prevention.

SPOTLIGHT ON LOCAL BUSINESS & SERVICES

This Month: *Lori Hemming, St. Paul’s Preschool*



When St. Paul’s Episcopal Church was looking for a community outreach program, Lori Hemming not only came up with a good idea—a local preschool—she also stepped up to the plate and offered to run the program herself. “Trappe needed its own preschool rather than traveling all the way to Easton,” Lori says. She now serves as both teacher and director of the preschool, but plans to hire a new director and an aide once enrollment increases. “Teaching is my preference. Being with the kids every day is what I enjoy most. That day-to-day interaction is so important.” Previously, Lori worked at the Presbyterian Church Preschool in Easton, as well as helping with her husband’s family’s business, Eastern Shore Nursery. She also operates her own professional photographic darkroom. Lori and her family—husband, Mike, son Robert (7) and daughter Rosalie (10), and 2 dogs, Ben & Baron Von Trappe—recently moved from Harrison Circle, where they lived for 11 years, to a 2-acre property near Windy Hill.

St. Paul’s Preschool is a state approved preschool, approved for enrollment of up to twenty 3, 4 & 5 year olds. Registration is now in progress for the new year starting August 25, 2003. Conveniently located on Main Street, St. Paul’s is open Tuesday, Wednesday & Thursday from 8:45 to 11:45 a.m.

For more information, contact Lori Hemming at 410.476.4465 or lhemming@closecall.com.



St. Paul’s Preschool Float in the Trappe Family Fun Days Parade on July 23rd. More Fun Days pictures next month.

August 2003



Sun Mon Tue Wed Thu Fri Sat

					1	2 7:30 - 10:00 am Country Church Breakfast
3	4	5 WMES Summer School Ends	6 7:15 pm Public Hearing Open Space 7:30 pm Town Council Mtg.	7	8	9
10	11	12	13	14	15	16 7:30 - 10:00 am Country Church Breakfast
17	18	19	20 7:30 pm Planning & Zoning	21	22	23
24	25 Talbot County Schools Start	26 	27 Please drive carefully	28	29	30
31		NEXT SUBMISSION DEADLINE: August 22, 2003.				

Got Vegetables? August is the *feast* side of a gardener’s “feast or famine.” Almost overnight it seems we’ve got tomatoes, squash, and eggplant coming out of our ears. Here is a favorite recipe that uses all of this abundance deliciously.

Paul Newman’s Ratatouille Serves 10-12

2 yellow squash (about ½ pound total)
4 small zucchini squash (about 1 pound total)
2 medium green peppers
1 eggplant

½ cup all-purpose flour
1/3 cup olive oil (approximately)
3 cloves garlic, peeled & crushed
1 large onion, peeled and chopped
1 cup white wine
1 32-ounce jar Newman’s Own Marinara Sauce with Mushrooms (or your favorite sauce)

½ cup stuffed olives, sliced (note: the olives “make” this dish, don’t be tempted to omit them)

✳ Trim stems from squashes and cut into wedges about ½-inch thick and about 1 ½ -inches long. Stem and seed green peppers and cut them into strips. Remove stem from eggplant and cut into 1-inch cubes or wedges.

✳ Heat oil and sauté garlic and onion until glazed. Toss prepared eggplant with flour; add to pan and sauté 10 minutes. Add prepared squashes and cook 10 minutes more, stirring often. Add marinara sauce and wine and cook about 20 minutes or until vegetables are tender and sauce slightly reduces. Add sliced olives.

✳ Serve hot or at room temperature. If refrigerated for later use, allow to come to room temperature before serving.

Do you have a favorite recipe? Share it with us!

It’s easy: just drop off at the Town Hall or email to AnnDorbin@friend.ly.net



Please submit Calendar Events and News Items to the Town Office or call Ann Dorbin at 410-476-3910 or email tinman@friend.ly.net

The Index is a publication of the Trappe Town Council. We welcome contributions and short articles that are of general interest to the community. Events reported in The Index do not necessarily reflect the endorsement of the Town Commissioners. The Commissioners reserve the right to edit or reject any item submitted.